

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 2/24/2015 **Business ID:** 97881FE
Business: FORTUNE WOK

11236 W 135TH ST
 OVERLAND PARK, KS 66221

Inspection: 42001570
Store ID:
Phone: 9132398646
Inspector: KDA42
Reason: 03 Complaint
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/24/15	01:30 PM	04:05 PM	2:35	0:25	3:00	0	
02/24/15	05:00 PM		0:00	0:25	0:25	0	
Total:			2:35	0:50	3:25	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Email Sent Notification To _____ Lic. Insp. No

Priority(P) Violations 3 Priority foundation(Pf) Violations 4

Certified Manager on Staff Address Verified p Actual Sq. Ft. 0

Certified Manager Present

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
	4.	Proper eating, tasting, drinking, or tobacco use	p
	5.	No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands			Y	N	O	A	C	R
	6.	Hands clean and properly washed.	p
	7.	No bare hand contact with RTE foods or approved alternate method properly followed.	p
	8.	Adequate handwashing facilities supplied and accessible.	..	p	p	..
<i>Fail Notes</i>	6-301.11	<i>Pf - Each HANDWASHING SINK or group of two adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap.</i> <i>[Hand sink near warewash area not provided with soap. The soap dispenser is broken or clogged and not able to dispense soap. COS-Employee cleaned dispenser and replaced with new hand soap.]</i>						
	6-301.12	<i>Pf - Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.</i> <i>[Hand sink near warewash area and preparation area not provided with hand towels. COS-Provided hand towels.]</i>						
Approved Source			Y	N	O	A	C	R
	9.	Food obtained from approved source.	p
	10.	Food received at proper temperature.	p
	11.	Food in good condition, safe and unadulterated.	p
	12.	Required records available: shellstock tags, parasite destruction.	p
Protection from Contamination			Y	N	O	A	C	R
	13.	Food separated and protected.	p
	14.	Food-contact surfaces: cleaned and sanitized.	..	p	p	..
<i>Fail Notes</i>	4-601.11(A)	<i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i> <i>[On wall magnet, 6 knives stored as clean with dried food residue. In bowl on top of smoker, stored as clean, metal utensil used for cooking chicken with dried food debris. On shelf, 2 metal strainers stored as clean with food residue. COS-Placed items in warewash area to rewash and sanitize.]</i>						
	15.	Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
	16.	Proper cooking time and temperatures.	p
		<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
	17.	Proper reheating procedures for hot holding.	p
	18.	Proper cooling time and temperatures.	p
		<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
	19.	Proper hot holding temperatures.	p
		<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						
	20.	Proper cold holding temperatures.	..	p	p	..
		<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

Y N O A C R

Fail Notes 3-501.16(A)(2) *P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [On counter without means of cold holding, cut cabbage at 56F, cut lettuce at 51F, sprouts at 53F, garlic and oil at 62F. Person in charge stated pulled from cooler and cut at 12:00pm. COS-Placed in make table to rapid cool. In reach in cooler, cut lettuce at 54F. Ambient air of cooler at 40F. Person in charge stated cut and placed in cooler at 11am. COS-Voluntary discard]*

21. Proper date marking and disposition.

.. p p ..

Fail Notes 3-501.18(A)(2) *P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [In coca cola reach in cooler, diced pork not marked with date. Person in charge stated cooked on 2/22. In reach in cooler, portions of pork not marked with date. Person in charge stated cooked on 2/22. COS-Marked with preparation date.]*

22. Time as a public health control: procedures and record.

.. p

Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

.. p

Highly Susceptible Populations

Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

.. p

Chemical

Y N O A C R

25. Food additives: approved and properly used.

p

26. Toxic substances properly identified, stored and used.

p

Conformance with Approved Procedures

Y N O A C R

27. Compliance with variance, specialized process and HACCP plan.

.. p

GOOD RETAIL PRACTICES

Safe Food and Water

Y N O A C R

28. Pasteurized eggs used where required.

.. p

29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

.. p

Food Temperature Control

Y N O A C R

31. Proper cooling methods used; adequate equipment for temperature control.

p

32. Plant food properly cooked for hot holding.

.. .. p

33. Approved thawing methods used.

.. p p ..

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control		Y	N	O	A	C	R
<i>Fail Notes</i>	3-501.13(B)	<i>TCS Thawing (Cold Water) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed completely submerged under running water at a water temperature of 21°C (70°F) or below, with sufficient water velocity to agitate and float off loose particles in an overflow, and for a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 5°C (41°F). Alternatively, for a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking to be above 5°C (41°F), for more than 4 hours including: the time the FOOD is exposed to the running water and the time needed for preparation for cooking; or, the time it takes under refrigeration to lower the FOOD temperature to 5°C (41°F). [In pan on make table, package of pork thawing in standing water. Person in charge stated pork began to thaw 30 minutes prior. COS-Educate, placed under running water to finish thawing process.]</i>					
34. Thermometers provided and accurate.		p
Food Identification		Y	N	O	A	C	R
35. Food properly labeled; original container.	
Prevention of Food Contamination		Y	N	O	A	C	R
36. Insects, rodents and animals not present.		p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>							
37. Contamination prevented during food preparation, storage and display.		p
38. Personal cleanliness.		p
39. Wiping cloths: properly used and stored.		p
40. Washing fruits and vegetables.		p
Proper Use of Utensils		Y	N	O	A	C	R
41. In-use utensils: properly stored.		p
42. Utensils, equipment and linens: properly stored, dried and handled.		..	p	p	..
<i>Fail Notes</i>	4-903.12(A)	<i>Cleaned and SANITIZED EQUIPMENT, UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES may not be stored: In locker rooms (except for laundered LINENS and SINGLE-SERVICE and SINGLE-USE ARTICLES that are PACKAGED or in a facility such as a cabinet); In toilet rooms; In garbage rooms; In mechanical rooms; Under sewer lines that are not shielded to intercept potential drips; Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed; Under open stairwells; or, Under other sources of contamination. [4-903.12(A)(8) Unwrapped single use spoons and forks stored in a plastic container previously used for storing dish detergent. COS-Placed in seperate contianers.]</i>					
43. Single-use and single-service articles: properly used.		p
44. Gloves used properly.		p
Utensils, Equipment and Vending		Y	N	O	A	C	R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items		..	p	p	..
<i>Fail Notes</i>	4-202.11(A)(1)	<i>Pf - FCS (Smooth) Multiuse FOOD-CONTACT SURFACES shall be SMOOTH. [Utensil used for cooking chicken with black table around metal picks with accumulation of food debris. Not a smooth easily cleanable surface. COS-Removed tape. Discussed with person in charge to replace utensil.]</i>					

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-
Core items p

46. Warewashing facilities: installed, maintained, and used; test strips. p

This item has Notes. See Footnote 6 at end of questionnaire.

47. Non-food contact surfaces clean. .. p

<i>Fail Notes</i>	4-601.11(C)	<i>NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Accumulation of food debris and grease on shelving used to store rice steamer and top of smoker where containers of sauce are stored.]</i>
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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure. p

49. Plumbing installed; proper backflow devices. .. p

<i>Fail Notes</i>	5-203.14	<i>P - A PLUMBING SYSTEM shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the FOOD ESTABLISHMENT, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by LAW, by: Providing an air gap as specified under § 5-202.13; or, Installing an APPROVED backflow prevention device as specified under § 5-202.14. [At mop sink, dual shut off valve downstream from backflow prevention device with open end of hose laying in basin of sink and another hose connected to a chemical dispenser. Person in charge stated the chemical dispenser is no longer used. COS-Removed dual shut off valve.]</i>
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50. Sewage and waste water properly disposed. p

51. Toilet facilities: properly constructed, supplied and cleaned. p

52. Garbage and refuse properly disposed; facilities maintained. p

53. Physical facilities installed, maintained and clean. p

54. Adequate ventilation and lighting; designated areas used. p

Administrative/Other	Y	N	O	A	C	R
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55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided p

<i>Material Distributed</i>	<i>Education Title #31</i>	<i>Product Cooling Temperature Log</i>
	<i>Education Title #32</i>	<i>Food Equipment Cooling Log</i>
	<i>Education Title #49</i>	<i>Two-Stage Cooling</i>

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Cooking temperature-Chicken/180F

Footnote 2

Notes:

Cooling-

Fried chicken cooked at 1:45 at 179F. Placed on metal sheet pans and set on rack in ambient air of 70F. At 2:30 chicken at 110F. At 3:30 chicken at 80F. Placed in walk in cooler to finish cooling process at 3:40F.

Footnote 3

Notes:

Hot Holding-steamer-Rice/136F, steam table-sweet and spicy soup/178F

Footnote 4

Notes:

Cold Holding-Coca cola reach in cooler-Pork/40F, Reach in cooler 1-Noodles/40F, Make table 1-Shrimp/40F, Make table 2-Shrimp/40F, Reach in cooler 2-Milk/40F, Bar RIC-No PHF-38F, walk in cooler-Chicken/40F

Footnote 5

Notes:

Last pest control invoice date of 2/17/2015.

Footnote 6

Notes:

High heat warewash machine measured at 161.7F

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 2/24/2015 **Business ID:** 97881FE
Business: FORTUNE WOK

11236 W 135TH ST
OVERLAND PARK, KS 66221

Inspection: 42001570
Store ID:
Phone: 9132398646
Inspector: KDA42
Reason: 03 Complaint

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
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02/24/15	05:00 PM		0:00	0:25	0:25	0	
Total:			2:35	0:50	3:25	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 03/04/15

Inspection Report Number 42001570 Inspection Report Date 02/24/15

Establishment Name	FORTUNE WOK
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Physical Address 11236 W 135TH ST City OVERLAND PARK
 Zip 66221

Additional Notes and Instructions

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